

THE ROCK

WHERE LAND MEETS SEA

SUMMER 2026

A seasonal menu shaped by our coastal surroundings —
relaxed, refined, and full of flavour.

Created by Head Chef Liam Frisby, bringing together
new dishes and reworked classics for summer.

Wines available by the glass, designed
to pair perfectly with every plate.

ALBION

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STARTERS

ORKNEY SCALLOP

Charred leek, mussel cream,
black garlic, crispy onion

POACHED DUCK EGG (V)

Pea velouté, sugar snap peas, edamame,
hen of the woods mushroom

YELLOWFIN TUNA

Compressed watermelon, fermented chilli,
sea herbs, tomato ponzu

QUAIL KIEV

Confit leg, pineapple pickle,
smoked BBQ glaze

BEEF CARPACCIO

Smoked bone marrow,
feta, crispy egg yolk

AGED COMTÉ SOUFLÉ (V)

Caramelised cauliflower velouté,
walnut and chive



MAIN COURSES

CORN-FED CHICKEN

Stuffed morels, pickled girolles, summer peas,
black truffle, vin jaune sauce

ISLE OF WIGHT LAMB

Roasted loin, rump and breast, white asparagus,
spring vegetables, lamb jus

TURBOT

Pickled lobster, courgette, nasturtium,
Champagne and caviar beurre blanc

GLAZED BLACK COD

Crispy octopus, smoked almond romesco,
chorizo jam, preserved lemon and sea herbs

RICOTTA TORTELLINI (V)

Pickled girolles, summer truffle, Parmesan velouté, herb oil

ISLE OF WIGHT VEGETABLE GARDEN (V)

Goat's curd-filled courgette flower, white summer vegetables,
Isle of Wight tomato consommé

Please tell us about any food allergies or dietary requirements before ordering.

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SNACKS & CANAPÉS

TEMPURA OYSTER

Buttermilk foam, Oscietra caviar, nasturtium

SAVOURY JAMMY DODGER

Sablé Breton, duck liver parfait,
cherry jam

AGED COMTÉ GOUGÈRE (V)

Summer truffle

SURF & TURF

Pressed potato terrine, crab, caviar,
aged beef tartare, bone marrow

DESSERTS

CHOCOLATE

70% Dark chocolate brownie, salted caramel parfait
& malted milk custard

MADAGASCAN VANILLA CRÈME BRULÉE

Brown butter madeleines
& poached blueberry compote

THE ROCK'S TREACLE TART

Macerated raspberries & crème fraîche

LEMON & LIME POSSET

Strawberry jelly & pink peppercorn shortbread

BRITISH CHEESEBOARD

Trio of cheese, celery, grapes,
artisan crackers & chutney

AFFOGATO

Freshly ground coffee, vanilla ice-cream & shortbread
Add a liquor

SELECTION OF ICE CREAM

Local ice-cream with berry compote

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